SHRIMP & AVOCADO REMOULADE* romaine, fried onion, chive 22
AVOCADO TOAST celery, citrus, feta, creole egg 22
SHRIMP COCKTAIL cocktail sauce 23
CHICKEN & WAFFLES maple, crystal hot sauce 26
BYWATER BENEDICT mushroom, bacon, red wine, hollandaise 23
SHRIMP & GRIOTS blackened shrimp, early bird grits, red eye gravy 27
EGGS SARDOU fried green tomatoes, creamed greens, hollandaise 23
BREAKFAST PLATE biscuit, 2 eggs, choice of smoked meat 22
MB FRENCH TOAST bourbon honey, bananas, pecans, cream 20
BEIGNETS powdered sugar, chocolate sauce 12

SMOKED MEATS
1/2 pound | 1 pound
BRISKET 19 | 36
PORK SHOULDER 16 | 28
ANDOUILLE SAUSAGE 10 | 17

PO BOYS
SMOKED ANDOUILLE 19
SMOKED BRISKET 23
SMOKED PORK SHOULDER 20
FRIED SHRIMP 22
FRIED OYSTER 24

SIDES
BUTTERMILK BISCUITS 8
GARLIC BREAD 7
CREOLE FRIES 7
MACARONI SALAD 7
BAKED BEANS 8
CREOLE PICKLED EGGS 5
COLESLAW 7

SMOKEHOUSE SAMPLER
1 1/2 POUNDS SMOKED BRISKET
1 1/2 POUNDS SMOKED PORK SHOULDER
1 1/2 POUNDS ANDOUILLE SAUSAGE
BAKED BEANS - COLESLAW
MAC SALAD - PO BOY ROLLS
HOUSE-MADE PICKLES
145 - Feeds 4

YOU KNOW WHAT TO DO @THEBYWATERCA #THEBYWATERCA

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. We apply a 4% surcharge to help us bridge the gap between tipped and non-tipped (kitchen) staff.
CRESCENT CITY CLASSICS

SAZERAC
rye, armagnac, Herbsaint, Peychaud’s, gomme 16

CLARIFIED RAMOS GIN FIZZ
gin, lemon, lime, milk, orange flower water, soda 14

FROZEN VOODOO DAIQUIRI
rum, pomegranate, lime, bitters 14
add amaro float +2

NITRO PIMMS CUP
Pimms, gin, lemon, cane 15

ABSINTHE SUISSESSE
St. George absinthe, Sip Simth gin, orgeat, egg white, heavy cream, mint, orange flower water 17

BRUNCH COCKTAILS

CREOLE BLOODY MARY
choice of vodka, gin, or tequila 14

DG OLD FASHIONED
Rittenhouse rye, gomme, coffee bitters, Verve flash brew 14

START ME UP
brandy, Nola coffee, vanilla, condensed milk, Verve flash brew 14

GUAVA BELLINI
guava puree, Creme de Violettte, cava 14

IRISH CHANNEL COFFEE
Jameson, Verve coffee, sugar cube, whipped cream, chicory pecan bitters 15

HUCK-A-BUCK
vodka or tequila, madeira, watermelon, lemon 14

BRUNCH PUNCH
Evan Williams, earl grey, apricot, orange, pineapple, lemon, Fever Tree ginger ale 13

MIMOSA
orange, pineapple or cranberry 13

STIFF AND STIRRED

BLACK MANHATTAN
Buffalo Trace bourbon, amaro, Carpano, chicory-pecan bitters 17

THE BYWATER COCKTAIL
Appleton rum, Green Chartreuse, amaro Averna, golden falernum 17

INDUSTRY O.F.
Knob Creek rye, amaro Nonino, Fernet, lemon twist 17

Non-Alcoholic

NOLA Chicory Iced Coffee 8
Verve Coffee 5
Hot Tea 4
Iced Tea 4
Coke, Sprite, Diet Coke 4
Abita Root Beer 4
Fever Tree Soda Water 5
Fever Tree Ginger Ale 5
Fever Tree Ginger Beer 5
Lemonade 5
Watermelon Agua Fresca 6
Seasonal Soda 6

Absinthe

ST. GEORGE ABSINTHE VERTE
BLACK LICORICE, CITRUS, SARSA-PARILLA 14

BUTTERFLY CLASSIC
ANISE, FENNEL, CITRUS, MINT 16

LA MUSE VERTE
TARRAGON, FENNEL, MATCHA SPICE, LICORICE 18

VIUEX PONTARLIER
WORMWOOD, MINT, FENNEL 17